

PCT

WORLD INTELLECTUAL PROPERTY ORGANIZATION

International Bureau

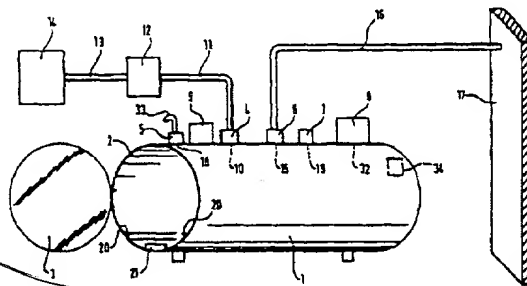
INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International patent classification ⁶ : A23B 4/16, 4/09, 4/24	A1	(11) International publication number: WO 99/12428 (43) International publication date: 18 March 1999 (18.03.99)
(21) International application number: PCT/EP98/05765 (22) International filing date: 10 September 1998 (10.09.98) (30) Data relating to the priority: 197 39 789.1 10 September 1997 (10.09.97) DE (71) Applicant (for all designated States except US): VIVOTEC NEW CONCEPTS IN FRESH MEAT GMBH [DE/DE]; Adelholmstrasse 17, D-47652 Weeze (DE). (72) Inventors; and (75) Inventors/Applicants (US only): SCHLEGEL, Jürgen [DE/DE]; Hauptstrasse 9, D-79224 Umkirch (DE). VERHAAG, Hubert [DE/DE]; Hüdderath 10, D-47623 Kevelaer (DE). SCHWÖRER, Wilfried [DE/FR]; 70, rue Principal, F-67390 Artolsheim (FR). (74) Attorneys: SCHMIDT, Christian usw.; Manitz, Finsterwald & Partner GbR, Robert-Koch-Strasse 1, D-80538 Munich (DE).	(81) Designated states: AU, BR, CA, JP, NZ, US, European Patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE). Published With the International Search Report. Before expiry of the period provided for amending the claims, will be republished if such amendments are received.	

As printed

(54) Title: METHOD AND DEVICE FOR PROCESSING FRESH MEAT

(54) Bezeichnung: VERFAHREN UND VORRICHTUNG ZUR BEHANDLUNG VON FRISCHFLEISCH



(57) Abstract

The invention relates to a method for processing fresh meat and fish. The fresh meat is stored during a set time in an airtight chamber (1) to be locked after oxygen has been supplied thereto, in an atmosphere comprised mainly of oxygen, under a pressure higher than the atmospheric pressure. During the oxygen supply process (12), the temperature is selected at such a level and the supply set/controlled at so low a speed that the fresh meat cannot freeze. During storage, the pressure is so high and the storage duration so long that the fresh meat is entirely impregnated with oxygen. Furthermore, the oxygen exhaust is set/controlled at sufficiently low a speed to prevent fresh meat from freezing and enable the oxygen with which the processed fresh meat is impregnated to be removed with no blistering.

Aw
10/14/03

having

EXHIBIT

A

tabbles